Woodstock
Inn & Resort

Vermont Maple Cake



Makes 10, 4-Inch Cakes

Sable Dough Ingredients

4 cups All Purpose Flour
¾ cup Sugar
1 ½ cups + 1 tablespoon Cold Butter

Maple Cake Ingredients

1 ½ cups Packed Brown Sugar
2 ¾ cups Vermont Maple Syrup
½ cup + 2 tablespoon Cold Butter
5 Eggs
⅓ cup All Purpose Flour

Method for Sable Dough:

Mix all the ingredients together until a soft dough forms. Roll out and set the dough into the bottoms of 4-inch round forms. Chef Philippe recommends a Flexipan.

Bake the Sable Dough for 10 minutes at 350 degrees.

Method for Maple Cake:

Boil the Vermont maple syrup with the brown sugar, then add the butter. Let the sugar and butter mixture cool. Next, add the eggs and flour. Mix thoroughly. Pour the batter onto the Sable and bake for 30 minutes at 350 degrees in a convection oven, or 375 degrees in a traditional oven.

Let the cakes cool and unmold. Enjoy!